

SOYA FIBER PARTICULATES AND METHODS OF PREPARATION

ABSTRACT OF THE DISCLOSURE

The present invention belongs to the field of processing techniques used in the manufacturer of soyfoods. The invention relates to methods for preparing a soya fiber particulate from dehulled soybeans of a superior smooth texture, nutritional quality and flavor. The invention can be used to obtain a soya fiber particulate having a particle size in a range of about 0.01 microns to about 100 microns, wherein at least about 50% to about 100% of the soya fiber particulate has a size in a range of about 0.01 microns to about 35 microns. The invention furthermore is concerned with the use in the manufacture of food products which include but are not limited to beverages, dry mixes, yogurts, sour cream, and cream cheese.